

PEAK HARVEST FESTIVAL BLUEBERRY

"It happens every time, they all become blueberries." - Willy Wonka

While the definition of a superfood is disputed, the qualifications for a blueberry to be considered as one are not. With the highest antioxidant value of any fruit and 84% water, blueberries are one of the healthiest fruits available. They weren't commercially grown or widely eaten until 1916, when the daughter of a New Jersey cranberry farmer thought it would be a great addition to their crops. Today, North America grows over 700 million pounds of blueberries, with most coming from Washington. Highbush blueberries are the variety most commonly found at grocery stores and farmer's markets, while lowbush blueberries which are smaller and sweeter, are used for jams, juices, and in frozen blueberry products. All blueberries are sweet in taste when mature, with variable acidity. Please join Chef Camiel as he harnesses the ever sweet blueberry into specially crafted late summer fare.

STARTER

North Highbush Blueberry & Fig Salad

Feta Cheese, Sumac Spiced Almonds, Blueberry and Mint Vinaigrette,
Madison Field Greens

Eroica Riesling, Dr. Loosen, Columbia Valley, WA

MAIN

SRF Kurobuta Pork Tenderloin

Roasted Tri-Colored Fingerling Potatoes, Glazed Haricot Vert,
Jonagold and Blueberry Compote, Madeira Sauce

Seghesio Zinfandel, Sonoma County, CA

DESSERT

Deconstructed Blueberry Pie

Glazed Blueberries, Pie Crust Crumbles, Blueberry Gel,
Vanilla Bean Ice Cream, Lychee, Apricot Compote

Don Rodolfo Moscato, Mendoza, Argentina



\$79 per person | \$39 wine pairing

Individual Course Pricing Available: Starter \$23 | Main \$48 | Dessert \$15

Prices do not include tax or gratuity

MORGAN'S
in The Desert